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RECIPE Book.

Nov^{er} 13th.

1356

Charles Ellice

Colonel. 25th Regt.—

Brandy Butter.. Brandy

an excellent Sauce for Plum-Pudding.

K. $\frac{1}{4}$ lb of Butter to be beaten with a wooden spoon in a basin till it appears like thick cream, then add $\frac{1}{4}$ lb of lump sugar - then add a glass of Brandy and a glass of sherry - mix it well with the flagellated butter and sugar adding a small quantity at a time. -

Balbirnie Sauce Cold for Pheasant.

Glengowrie.
Oct. 1656.

Take a mustard spoonful of mustard, a little salt 1 table spoonful of salced oil - a little shalot, finely chopped - rub the whole up, and mix well together then add one table spoonful of Vinegar - 2 table spoonfuls of Mushroom catshup, and a little Harvey.

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How to fatten the very leanest and scraggliest of Poultry

Put the fowls in a coop with curtains, to drop over the front, so that they are kept in total darkness, excepting when they are feeding, when the curtains must be thrown up. — Keep the coop very clean. — Feed them four times a day on Oat-meal, and coarse brown sugar, with just enough Kitchen Stuff to make it into a solid Paste. — Leave the food before the fowls for a quarter of an hour: only. & then take it away, being careful that not a grain remains, and that the curtain is put down. — Leave some milk always with them, so that they may drink when they please. Skim milk will do, but no water! 10 days ought to fatten them. — if not, fast a fortnight, and kill them off. Brown sugar

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at least one third, to the quantity of meal. When turned out of the coop at the end of the fortnight, the change in the appearance of the fowls will excite great astonishment! —

June 1. 1856.

How To Make Bread Excellent White Bread without YEAST

Take 2 $\frac{1}{4}$ lb of flour.

1/4 ounce of Soda

1/2 oz of Tartaric Acid.

Mix well together - add one table spoonful of Salt - & mix with Sweet Milk. Then bake away.

The same recipe with three parts white flour and one of oatmeal makes a very good sort of Whity Brown Bread. —

Eliza S. Green.

How To Repare

or make Waterproof all kinds of Capes, Plaid,
and other articles of wearing apparel - so as
to render the wearers independant of Umbrella.
which indeed in Windy weather are worse
than Useless.

Take 1/2 oz. of Sugar of Lead, dissolved in one
Pint of Water. - Soak the Cape in the O_g of
Lead, reserving in one. Vell of Linen. - Lay
it then Soak it in the Sugar of Lead. - Dry
it before it is dry, and once dry! wet it
if you can! - Enclose yourself
in the article repared, and in place of
having to wait under shelter till the storm
is over, you may brave the heaviest shower!
Sit under a Peepuh! or even venture out in a
Sudden mist without getting the least wet, and the
fact that the sooner it rains the less you have to wait
truly invaluable! -

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Bath Receipt for a Sally Lunn.

To 3*lb* of flour, add the yolks of two eggs
and 8 oz of fresh Butter, with $\frac{1}{2}$ a teaspoonful
of fine S... Mix these with milk.

Be very careful not to make it batter with
yeast - and the Dough should not be so
light as your bread dough -

Bake it in the tin for the purpose
and then cut it in slices and serve it
up very hot.

Glenurie Nov. 3. 1856

A Most Excellent Sauce for Beetroot.

Take a small tea spoonful of good mustard and mixed well with a little salt. Add Salad oil a little and then stirring it well, till you get the quantity required. Then add a little ~~dry~~ Vinegar. - It is fit for use immediately. -

Great care must be taken in boiling the Beetroot; which otherwise will lose its brilliant colour. Previous to which, it must be carefully washed. -

Glasgow, 1811.

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Plum Pudding

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Plum Pudding

Father. Ellice.

Take $3\frac{1}{4}$ lb of Suet, and after that add
rather more than the same quantity of
flour - Then $3\frac{1}{4}$ lb of best raisins stoned
You which please to add a little salt.
Mix all these together with a little good
cow's milk - and boil it in a cloth for
two hours: and a half.

Chenguah. Oct. 31. 1856

Apple and Cream in a Mould.

One egg of Turners dissolved in a pint
of Water. strain it and add yea and a
little cream, a little sugar, and the juice of a Lemon,
with a little Honey & a griddle to scorch it
then the Griddle is to be (mould), but
at home at - put the Griddle in a moul-
d and a small quantity of the above at a time
or the better will break the mould. for it
should be in the middle of the mould and
remain so when served up.

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Gold Cream.

One Oz: of Thermacetti.

One Oz of White Wax.

Six Oz: of Oil of Almonds.

To be dissolved before the fire; then
pour gently into of a Pint of Rose Water
- Beating it the whole time with a
silver Fork. -

Mr Russell Elliss.

Beichendontury.

Apple and Cream in a Mould.

One egg of Turners dissolved in a pint
of Water. strain it and add ye agent of
turn, a little sugar, and the Juice of a Lemon,
with a little Honey & a griddle to scorch it
then the Turners as you a Cinnibell, but
at this w^t - put the Cream into a m^t w^t
and a more gentlely p^t it in at a time
or the better will break the Turn. for so
would it in the m^t h. it is thick and
remain so when served up.

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Apple Cake

One Pound of Apple picked, quartered, pared
 One Pound of Bacon boiled in a quarter of a
 pound of cold bacon with the juice and
 peel of a lemon and a little Seville orange.
 The rind to be added to the apples and
 boiled till it becomes stiff. —
 Put it into a mould if the mould is
 hollow in the middle, you may put a
 cream made of yolk of egg, cream, lemon
 peel & sugar into it, or if not a cested
 mould, I put in the dish round the
 Apple. —

36. vol. 3. June 8th 1674.

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Wild Duck Sauce.

Two tables,poonfulls of good Sherry wine,
 Two ditto of Wine, or Reading Sauce
 Two spoonfull of Mustard
 Two ditto of Black Pepper
 Two ditto of Cayenne Pepper
 Two ditto of Salt
 Two large Claret glasses of Port Wine
 The juice of half a lemon.
 It should be served up at dinner
 in a saucepan quite hot. -

Glynde. Jan 16.

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Biscuit Ice.

Strongly recommended. -

Take the yolks of eight eggs and $\frac{1}{2}$ lb
of sugar - mix them well together - Beat
them well with a wooden spoon - add
to them afterwards as much water as
the whites of the eggs, then put the mix-
ture on the fire to cook as a cream
and when it is stuck upon the wooden
spoon, throw it into and pass it through
with a basin - Take a whip and
whip it up as a cream - add to it
the ~~the~~ of cream already whipped & save
it also ~~the~~ 12 grains of Vanille & 5 oz
of sugar passed through Martin -
Put it into a Mould that shuts close
it with Ice & salt, the latter in abundance
After 2 hours it will have taken the form of the
Mould

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An Excellent Salad.

The yolks of two hard eggs well beat up, with
some salt and mustard, one spoonful of Vinegar,
your spoonful of salad oil. Chop up some
carrot (carrot - and wet it all to the
sauce, and then cut up the Lettuce into
large pieces and the vine - & the beet
up - & when the salad is cut up you
must mind to stir up the sauce with the
Milk in it, and then stir it well together

Ham Toast

Put a lump of butter on a nice piece the size
of a small egg, melt it, break in 2 eggs, stir
them in it till it becomes thick - You
must put in another. Then Pare a little chopped
Ham with a little good stock.

Have your toast made buttered and warm
this - pour on the eggs first and then the
Ham, sprinkled thick over the egg.

To dress Ham or Turkey.

A. Consisting of Cayenne.

1 Do	of Salt.
1 Do -	of Mustard.
1 Do -	of Harvey Sauce.
1 Do	of Salad Oil the above.

Cayenne, vinegar a little white pepper - rub it into the
toast - boil it over the rest of the glynde.

Apple and Arrowroot Pudding

Butter a 2ⁿ dish silver size, take good
slices of apples cut them in quarters and then
them very regularly in the dish with Apricot
juice and castor sugar over them.

Let the dish be well full of apples and
a little fresh butter over them. Next make
some Arrowroot very thick with y^t Milk and y^t
cream - A little rum put in it and
pour it over the apples just hot, bake this
in a moderate fire; When done put more
moderate sugar over it and glaze with the
Izlamander.

Not much use in India. Some advised
forget there was no fish.

Fisherman's Soup.

Melt a $\frac{1}{4}$ lb of butter in a Stew Pan
and add 6 oz. of Flour. Stir well
together over a slow fire. When cool
add one $\frac{3}{4}$ lb. of Fish - 2 $\frac{1}{2}$ lb. of Stock - stir
over the fire till boiling, having previously
diced 8 sole. Add the bones and
flouring to the soup. with 4 cloves
1 blade of mace - 8 bay leaves. 12 spoonful of
Ess. of Turmeric. 1 Do. Harvey Sauce - $\frac{1}{2}$ a
salt spoonful of Cayenne a little Sugar
- salt. Let the whole boil quickly at
the corner for 10 minutes keeping it well
stirred. Cut each fish of sole into
6 pieces.

Put half a handful of pickled onions in the Pan
the 57. " " " and dice on the fish
boil again 10 minutes add a gill of cream
it is ready. -

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Madeira Pudding

Line a Pie dish with Puff Paste
 & a layer of Apricot Jam & an inch thick.
 Take the yolk of 4 eggs - 8 glasses of Sherry
 a tea cup full of good cream - a table
 spoonful of sugar - Mix all together
 put it into the Pie Dish & bake it.
 Mrs. R. Ellice.

Quite Exceeding.

Cheese Straws

Take a small piece of Puff Paste and
 roll it out thin; spread over it some
 grated Parmesan Cheese, cayenne, pepper
 & salt. Roll it out once or twice - cut
 it in narrow strips, & lay them on a
 tin baking sheet. to be baked about
 15 minutes. Glaynde

Apricot Soufflé.

Prepare Flour as for a common Soufflé but put no Eggs in it; mix Apricot Jam and a few rounded Ratifiers to flavour it. — The mould of crust to be baked first in the usual way, made rather more solid than Tart Crust.

Place Apricots cut in halves round the Top.

Rice Cake.

6 Oz: of Ground Rice finely sifted
 6 Oz of Flour dried & sifted — one Pd
 of oat Sugar sifted very fine — 2 yolks of Eggs
 5 whites well beaten. The Peel of a lemon grated
 Mix it all together & beat it till an hour or until
 it becomes quite stiff — ~~then~~ ^{then} turn it into

Sausages

2 ~~lb~~ of beef or mutton
 2 ~~lb~~ salt chopped fine
 4 table spoons full of anchovy sauce
 4 raw eggs.

1 table spoonful of black pepper
 1 dessert spoon of salt.

2 nutmegs ground and a small
 quantity of dried parsley & thyme.

When the meat has been put
 into mince the sausages should
 be put into boiling water for
 three minutes. For as required.

Then make of mutton the meat
 should be taken from the bone.

So the sausages should be
 made of mutton because if you
 eat of mutton it will digest well.

during the time necessary to allow a
little a solution of the
lime to turn into water & carbonic acid
It is necessary that the pieces of
lime be very small, & the
water boil over a spirit lamp, & the
lime pieces be allowed to remain
in the water for a few moments
at a time. The last time, if the
lime pieces are not perfectly
dissolved, the water may be
boiled rapidly, with a broad vessel
in which the lime pieces
will be perfectly dissolved in
the water. It is not necessary
that the surfaces may be thoroughly
dissolved, as the lime
is drawn carefully upon as flat
as possible, & the
lime pieces will be measured to
the water after the

Sausages

2 lbs of Beef or Mutton
 2 lbs of Salt chopped fine
 4 table spoons full of Anchovy sauce
 4 raw eggs.

1 table spoonful of Black Pepper
 1 dessert ditto of salt.

2 nutmegs ground and a small
 quantity of dried parsley & thyme.

After the meat has been put
 into skins the sausages should
 be put into boiling water for
 three minutes. Far as required.

When made of mutton the meat
 should be beaten from the bone.

So the... finish the...
 a piece of Lancashire cheese in
 oil of mutton in a old fashioned

dissolving the same in a few. say, water or
with a solution of alum, &c.
To varnish with Camphor, No. 120.
It is necessary that the paint be
dry.

Take the Camphor and Camphorated
spirit until you have a strong liquor
and pour it on the varnish
and it will be varnished.

There are two ways, the best being, first
the Camphorated spirit being
well mixed, second having poured it
into a flat dish, lay the picture
flat through the frame so that the
two faces may be thoroughly varnished.
Now varnish carefully about a flat
surface, so that the
varnish may be perfectly
smooth.

be wish for a good day, and to go to the
Baldwin house. He is
to be here in the evening, after
he has been with a friend. He is
not to be engaged all day long,
and will be out in the evening, and
will be at the Baldwin house.

Varnish Blacking for Boots & shoes.

2 oz of Gum Arabic, 3 ounces of Sugar Candy, each dissolved separately in a wine glass, and when dissolved put into a wine glass of the best Japacu ink, a pint of water, add a small wine glass of spirits of wine to make the liquid fine when put on the Boot.

Another — 2 wine glasses full of 1/2 old wine, 2 do of Japacu ink, 10z of spirits of wine, 100 of Sugar Candy, 100 of gum Arabic finely powdered, 1/2 oz of the best Black Starry Ray fine, powdered, but all in a basin, place it to a Succoface of water, & boil it till it dissolves. Then 1/10 wine of

Desire for which I am particular. Yet I have not
had time to go to the library to get
the books on which I am working. The
books I have are all in the library, and
I have not had time to go to the library
to get the books on which I am working.

Varnish Blacking for Boots & Shoes.

2 oz of Gum Arabic, 3 ounces of Sugar Candy, each weighed separately in a wine glass, and when dissolved put into a wine glass of the best Japacue ink, a pint of water, add a small wine glass of spirits of wine to make the mixture firm when put on the Boot.

Another — 2 wine glasses full of 1/2 pt wine, 2 do of Japacue ink, 103 of spirits of wine, 100 of Sugar Candy, 100 of Gum Arabic finely powdered, 1/2 oz of the best Black Sealing wax finely powdered, put all in a basin, place it in a succession of batir, & boil it till it dissolves, then strain off.

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For Cleaning white leather buckles
Gloves, &c.

Take one scrupule worth of Rock, or
Clay. 1 dd of Chalk. $\frac{1}{2}$ oz cream of
tartar, $\frac{1}{2}$ oz metallic oxide. 1 oz fine
stone powder. $\frac{1}{2}$ oz of powder to
lead $\frac{1}{4}$ dd of starch, to be well
mixed together, & laid on with a
sponge as thin as possible, in the
first place sponge off the dirt
and spots from the leather, &
put them in the sun to dry.

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COOKING IN THE SICK ROOM.

TO THE EDITOR OF THE TIMES.

Sir,—I ask permission to complete a subject which your courtesy allowed me recently to open in your columns—viz., the employment of the Norwegian boxes for the purposes of the sick room. If I may judge from the readiness with which my former suggestion has been adopted, I may believe that what I have now to offer may also be useful; this time, however, in the application of heat instead of the economy of cold.

Every medical man is too familiar with the ex'reme difficulty of procuring good and fresh liquid animal nourishment for the sick. Beef tea of all other articles of diet the most valuable when rightly made, is, of all others, the worst prepared as it is commonly sent up from the kitchen. The genius of that region cannot let it alone. It must have some flavouring added to it—some kitchen savour, which in the cook's opinion will make it acceptable to the invalid. The other kinds of animal broths, as of mutton, veal, chicken, &c.—all valuable in their turn and in their natural state—are subject to the same interference. And the result is a perpetual warfare between the medical and the culinary professions; in which, I am sorry to admit, the latter generally gets the best of it.

Passengermen from Clones were coming to the N.I. visit or rescue Baird, and to massacre the N.I. Cathole pretty. These reports exaggerated minds of the populace, and their excited fed found expression in an alarming demoralization before the close of the day. The mob denouement as an Orange murderer, and mad attack upon him as he left the court. Roman Catholic clergymen endeavoured to quiet irritation, and the constabulary repelled rioters; but the extreme was so great that the police had to send for the militia. No disturbance in order to maintain tranquillity it was necessary to inflict upon the people so threatening.

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Ways a la Beaufortine

Boil 10 eggs hard - take off the shells - Cut each egg in half - Cook over the folks I like the shells on the dish then take the folks ^{and} season with $\frac{1}{2}$ a pound of bread Crumbs, 4oz of Butter, some Chopped Parsley 2oz. Parmesan cheese, pepper & salt - formed all in one together - Then fill the shells kept in reserve for the eggs with this preparation - more than over with a knife rub some of the folks ^{and} wrap a fine lace on to the dish shells

in 5 hours like Vermicelli
Let the eggs in the oven
for about 20 minutes
the Mayonnaise
boiled a bright yellow
color. Then done pour
the sauce over the
pasta and serve

Don Pedro

up putting a' fence into
a cuttict as well as two or
three Kidney Butter and
large 'dulce' (pan) -
place your occitets in
it with the kidney
cutting off in the
centre - cover them
whole with melted butter
various condiments, including
sugar & salt - Fry
them gently, when
half done & put in about
3 parts of a pint of
wine (Champagne) wine
use fire - in about
an hour it will be ready

some mashed potatoes
with which cover
the top of your dish.
about half inch
thick. Bake it in
a slow oven -

When done raise
the top & let out
the steam all the
grease off. Place
it in your oven
again for a minute
or two & cover it
with salt -

This is the original
receipt but I think
we make it rather
larger & not
quite so rich

Toasted Cheese

2 ounces of grated cheese
the yolk of one egg
an ounce of butter
2 Tablespoons of
cream, with a little
pepper - a salt - to be
stirred over the fire
till it has melted &
turns browned either
in a hot scalding
oven or before the
fire -

These quantities must
depend on the size of
the丛ting dish which
is most important to
get a good tasting cheese.

Chicken Panada

Boil a chicken in
a quart of water
until nearly done;
then skin it, cut
off the white meat
and ground it, with a
little of the liquid
it was boiled in, to
a thick paste.

Paste it through a coarse
blaire sieve, season
it with salt, warm
it all together, for a
few minutes but do
not let it boil.

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Knobkierli au gratin

Put a pint of milk
in a saucepan with
3 ounces of butter, a
little pepper & salt,
set it on the stove
till it begins to simmer,
then throw in about 8 ounces
of sifted flour to
thicken the preparation
into a soft "gratin";
keep stirring over the
fire for about 3 minutes
(in which time it will
begin to adhere to the
sides of the pan) take
it from the fire &

mix well in 4 whole eggs
and about 4 ounces of
grated Parmesan cheese.
With Butter the cover of a
pan & strain it. Mix the mixture
well to it, have ready a
steaming pan of boiling water,
then drop the mixture in
them in pieces of about the
size of a walnut, let
them simmer for about
10 minutes then drain
them on a sieve of
the cloth, then put them
into a deep dish or
a sufficing pot sufficient
to make Espagnole sauce over
them, to reach the top
of the dish, sprinkle

some) Parmesan) cheese
on the top. Put them
in the oven to bake
for about 20 minutes.
Just before sending
to table, top the sal-
mon salamander over
them & serve.

Indian Curries.

made of Curry powder bought
at Sturbridge's Spice Store
Square - half of Calcutta,
half of Madras.

Cut some meat / any
thin leather from beef / up Shanks,
taking care to remove all the
fat, a large onion cut up
very small, pour over the juice
of a lemon, and a large piece of
butter, shake over all the curry
powder, and place the whole in
a saucier pan to stew for 3 hours
keeping the lid on the saucier pan.
a little apple added to the
saucier - it调味 with it is an
improvement, & a very little
cream which takes the
place of the Indian
cocoa.

Irish Pie

Take a cold chicken
Quarterly & cut all
other game out & cut
up into joints add
pepper & salt & a good
grain. Put it into
a pie dish mached
potatoes over the
fowl & bataynes and
Cover as much land
& salt.

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A Herring frane

Pick all the bones out of a salt herring, divide the flesh and mix it with mashed potatoes, pepper & salt, & a good lump of butter - Take a boiled onion, finely chop it and mix with the ~~other~~ herring; put it in a saucepan over the fire, stir it till it warms through, turn on to a dish, & smooth round.

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Mix a gill of salad oil, a wineglassful of vinegar, half a pound of bruised red currant jelly, two ounces of home fed white sugar, the juice of two oranges, a large stick of horse radish grated, and a table spoonful of French mustard.

The horse radish may be left out, & English mustard used instead of French, & raspberry & currant jelly instead of red currants.

Green Butter

Clear; Pound &
Grass about 8 or 9
Anchovies thro' a
hair screen with
sufficient butter to
taste, colour with
pimento or garlic
green & made into
pats.

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La saute sur le

Vous prenez de l'herbe
de ciboulette, estragon
de cornichon et clafres
que nous hachons
éspacement et très
fin grand le tout
et hachis. nous
mélangez a graine
de poivre, de cumin
de cajoune ou ouille
ou de vinaigre et
la tasse aussi fait
peut se conserver
6 mois. quand on
veut servir

on prend la quantité
nous faisons dans
un saladier, nous
mettons du cresson
et de l'huile et
un peu de
moutarde, nous
versons bien le
tout et nous
servons avec
la viande froide.

Paris.
1877

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Lentil Soup

The cheapest & best
soup, pleasant &
nutritious & wholesome
indeed, only two articles
water & Lentils. The
Egyptian & Lentils are
most preferable to Italian
ones & others. They
are made only by
so washed, soaked &
boiled & strained
as 4 hours to make
the best soup possible.
No vegetables are required
to flavour it as thickening
it but there is no
objection why onions

carrots or celery
should not be
added. Celery is
a useful addition
for the alkalies it
gives to purify
the blood, & to cure
the sufferings of
& rheumatism.

Potatoe Salad

Take some cold Potatoes
very fine indeed add to it
shallot choſped very fine
tarrago 2 Tableſpoonsfulls of
olard oil and 1 Do of French
vinegar pepper & salt to
taste mixt thoroughly
setie in a glaſt lith
garniſh with 1 Dozen
of tuſſles.

Pheasant or Pigeon à la
G. Gilpinia

You use the Pigeon or Pheasant
as for boiling put it in a
steep pan with 1/2 a lb. of
Streaky bacon cut in
squares & about an inch.
Add 1 3/4 of butter & a clove
of garlic fy all together
over the fire until the
birds become browned all
over then from off all the
grease add two Portugal
onions & four ripe Pomegranates
sliced them in 2 glasses of
Sherry but the lid on &
set them to steep for
about 3/4 of an hour gently
shaking the birds now

occasionally just before
darkness add a teaspoon
full of small Red Spanish
Peppercorns.

Ginger Beer

Boil for one hour
four pounds of loaf
sugar four ounces
of ginger, when cold
add juice and peels
of six lemons. et
a quarter of a tea-cup
full of yeast on a
thick slice of
toasted bread over
the tub or pail with
a thin cloth for
two days, then strain
over bottle will be
fit for use in three
days if wished
a stronger add more
sugar and ginger
if wished to let set up

ur quickly a bowl of
coffee to warm you
and

Inverness

Winter Salad

Boil a nice head of Cauliflower
in salt water - then cold
of pick with small pieces.
Lay bacon with pepper & salt,
arrange neatly in a soup
plate, pour over it a mixture
of Salad oil & Tarragon Vinegar
then Mince a few French capers,
thence a little Parsley Thyme
& a small piece of Shallot
if liked - The Salad can be
decorated with pieces of
Beetroot cut out with a
fancy cutter

German Salad

The pieces of one Salt Herring
or Bloater cooked on
Anchovy sauce - mince
together very fine - season
with with Salad oil, Vineg.
& pepper. Mince also a
small apple and a stalk
of celery both raw - one cold
potato, one button onion
& a small piece of Butter
mix with the Herring etc
add a little fine herbs & make
a border of cold potato.
Seasoned with oil, vinegar
Pepper & salt. Decorate with
pieces of Yorkins. Put the
mince in centre & just before
serving put a large tea spoonful
of Mayonnaise down on the

top. In a soup plate

Beetroot Salad

Cut slices of Beetroot season
it with oil, vinegar & pepper &
salt arrange on a small
plate Sprinkle over the
Beetroot some mixed
French capers Parsley
Thyme & Marjoram fried
Several anchovies soaked
in oil, roll up in in round
pieces and put these & these
over the Beetroot in olives
farcies in slices Put a
spoonful of Magroumarie sauce
in the centre & serve.

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Lotion for Hair.

Erasmus Wilson,

1 oz. Oil of Almonds.

3 Liq. ammonia.

4 oz Spirit of Rosemary.

2 oz Honey Water

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Lotion for Hair

Erasmus Wilson

1 oz Oil of Almonds

1 oz Liq. ammonia

4 oz Spirit of Rosemary

2 oz Honey Water

50 Plain Biscuits

To make twelve.

6 oz of Flour

1 oz of Potato Flour

a piece of Butter the
size of a filbert.

Mixed very fine with
milk & water and baked
in a quick oven

Barley Water

Take a teacupful of pearl barley - well wash it in
cold water then since it
will warm have a jug
that will hold the quantity
required each day. say
3 pints pour boiling water
over it when nearly cold
which must be previously
prepared 2 or 3 demonds
according to quantity
required peel them very
fine so that there is no
white, put it into a cup
& pour boiling water over
it & cover it until cold,
then add it to the Barley

water, the barley must remain in the jug - it will
do two or three times by
washing & taking the stalk
lemon peel out and doing
the same as at first
it can be strained either
through a sieve or a
strainer.

Lady Bridgeman's Receipt

Oeufs à l'aurore

Boil the eggs hard, then cut each one in half length wise - take the yolks out of two and shred the remainder in fine strips, reduce some good white sauce very thick add to it a little grated parmasan, pimento & salt. Then mix the eggs with it, dish this in the centre of a silver dish, rub the 2 yolks through a coarse sieve over the top of the dish, sprinkle over this a few bread crumbs and put it in the oven to bake of a yellow colour. Place some croutons round the eggs & serve.

Curry.

Place 1/4 lb of butter in a stewpan slice into it a good sized onion or two small ones. & fry till they become a golden brown, being very careful not to let them burn; add one table spoonful of curry powder, mix & fry lightly then put the meat which ought to be previously cooked into the pan, chicken or rabbit, keep stirring a few minutes throw in gently a little salt and slowly

add a teacupful of rich
milk, stir it all well
together over the fire, keep-
ing it covered for a quarter
of an hour and when
it looks thick squeeze
the juice of a lemon
into it - if it appears to
rich - skim the Butter
off and add a little more
milk

Rice

1/2 a pound of rice-wash
it well in 2 or 3 changes
of water. and let it
stand for 1/2 an hour
or so. in cold water. Pour
off the water and put
the rice into a saucer
with sufficient just cold
water to cover it by 2 or 3
inches, adding a little
salt then put it on a
brisk fire and when
sufficiently boiled the
rice will be soft. take
it off the fire and throw
a cup of cold water
which at once stops

make it well, strain
off the water & put the
pancpan on the hot
with a dry towel for the top
there must be no other
cover, when the rice is
ready for table each
grain should be separa-

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For Fumigation

4 oz - Common Salt
1 oz - Oxide of Manganese
- - in powder.
1 oz { - Sulphuric Acid
2 oz { Water
add the acid by small
quantities and shake after
each addition

The water and Acid must
be mixed together & then
poured over the other ingredi-
ents in a China basin
which should be placed in
a pumpkin of hot Sand.
The doors & windows of the
Apartment must be

Kept closely shut for 2 hours, after the charged basin has been placed in it, then throw open and a current of air allowed to pass through the room.

Pickle for Beef

3 gallons of soft water
1 lb of coarse sugar
2 oz of saltpetre
3 lbs of common salt

Boil together & let it be well
skinned then when cold
the meat to be well wiped
& put into it. It will be
fit to cook in ten days
but may be kept without
injury for two months
when the pickle should be
reboiled & well skinned

Canapés à la Prince de ^{Ga}

Make small breakfast
rolls. Scoop out the
inside. Fill up with
the following mixtures
Chop fine, Lettuce
Mussels or Cress -
Boiled eggs. Ham
or Tongue - Sardines
anchovies or Lobster
Salmon or Sole
Mix with a tablespoon
of thick mayonnaise
sauce - Put a little
over on top of each

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Fillet of sole Mayonnaise

Takes some fillets of sole seasoned with a little pepper & salt & saute them for ten minutes when cold, turn over on one side with a little mayonnaise sauce, to be dressed with tomatoes cut in pieces / in the middle & a little ~~chopped~~ ^{on} aspic round.

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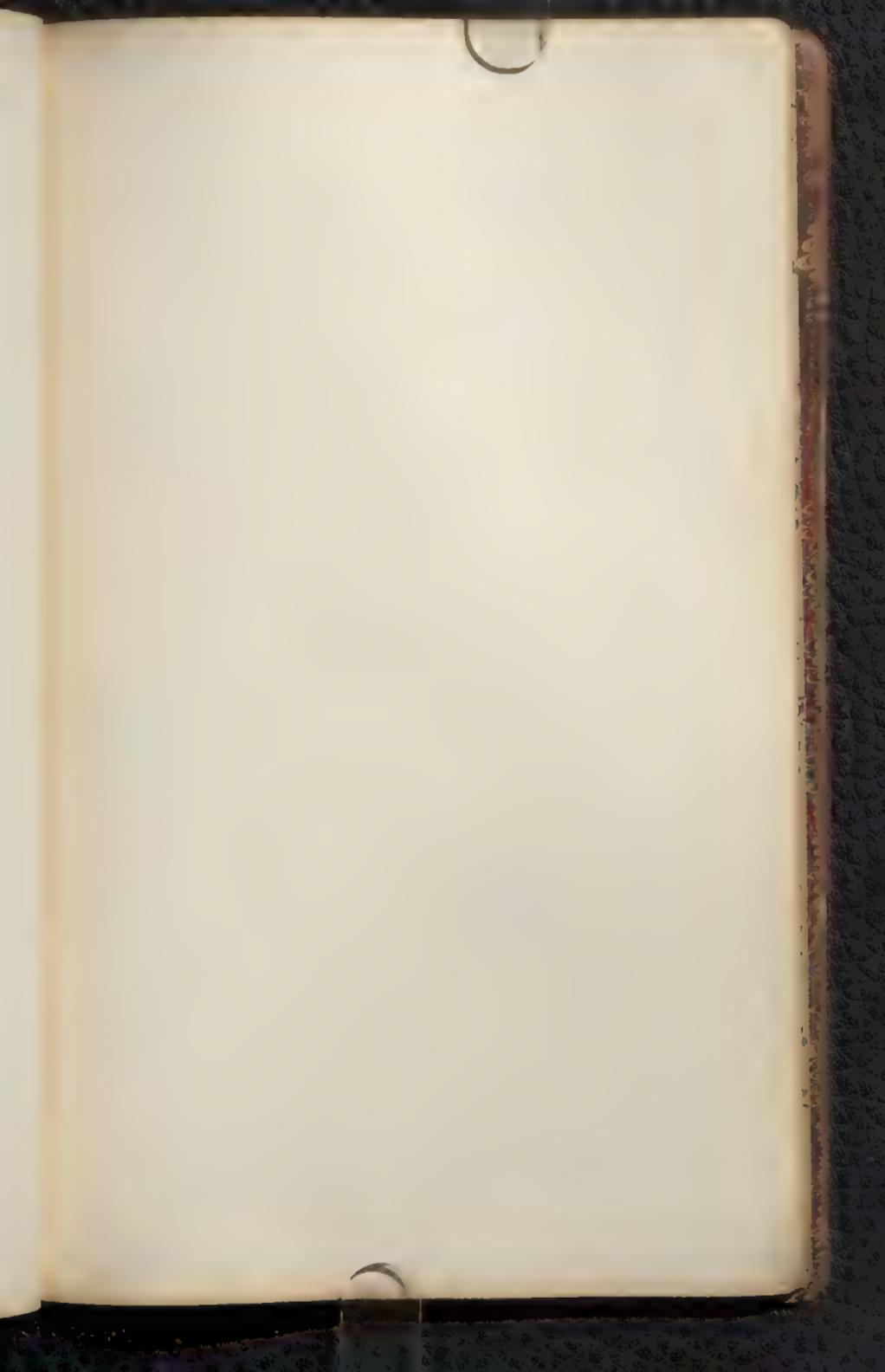
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